

DATE: August 27, 2009

TO: All Local Health Departments
Attn: Chief Food Inspection Officer

FROM: A. Scott Gilliam, MBA, CP-FS
Manager, Food Protection Program

SUBJECT: Melon Acres Recall

**SUGGESTED
ACTION:** Unclassified Recall; Cantaloupes distributed through Farm-Wey Produce of Lakeland, FL due to Salmonella; Recommend notification of affected stores via phone, fax or e-mail.

From the information provided by FDA, the product being recalled was distributed in the State of Indiana. The cantaloupe bins were distributed to Aldi's in Greenwood, Indiana and Meijer in Lansing, Michigan, Newport, Michigan, and Tipp City, Ohio. In addition, if any recalled product is found, please notify this office at 317-233-7360.

Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

Melon Acres Announced the Recall of Cantaloupes Distributed Through Farm-Wey Produce of Lakeland FL Due to Potential Health Concerns

Melon Acres announced the recall of cantaloupes distributed through Farm-Wey Produce of Lakeland, FL due to potential health concerns. The cantaloupes were shipped August 13th and 14th and were identified as 41 MG 10, Bin Numbers 4753-4980. These bins were

distributed to Aldi's in Greenwood, Indiana and Meijer in Lansing, Michigan, Newport, Michigan, and Tipp City, Ohio. The recall was issued following a testing on Tuesday, August 11, 2009 by the United States Food and Drug Administration (FDA) that revealed one of a sample of twenty cantaloupes taken by that Agency tested positive for *Salmonella*. The FDA reported the positive test to Melon Acres on Friday, August 21, 2009.

Salmonella is an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with *Salmonella* often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with *Salmonella* can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

As of this date, there have been no reports of illness. Further, the FDA and Melon Acres identified the field in which the contaminated sample was grown. No further shipments will be made from the source field. Melon Acres is currently working with the FDA to identify the source of contamination.

Melon Acres sincerely regrets this situation and wishes to assure the public that stringent Food Safety Programs are in place at its shipping locations and fields. On August 7th, Primus Labs, a third party food safety auditing firm specializing in produce, inspected Melon Acres' fields and facilities regarding its food safety practices. Melon Acres received grades of excellent/good respectively, in this audit.

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